

Octoberfesta

3 Course Prix-fixe Menu

Antipasti:

Brussel Sprout Salad:

Shredded Brussel sprout salad with diced apple, walnuts, cran-raisins and fried onions strings. Tossed in a dijon vinaigrette dressing.

Stuffed Mushroom:

Stuffed mushroom with ground sausage and parmesan risotto. Served over pink sauce.

Entrees:

Gnocchi:

Gnocchi pasta tossed in a tomato sauce, topped with fried eggplant chunks. Topped with ricotta and fresh basil

Autumn Chicken:

Pan seared blackened chicken breast prepared in a bourbon cream sauce with roasted butternut squash, crispy pancetta and shiitake mushroom. Topped with sunflower seeds. Served with risotto or broccoli

Branzino Puttanesca:

Putanesca sauce: Sautéed garlic, onion, mixed olives, capers and a touch of anchovy in a plum tomato wine sauce. Served with risotto or broccoli

Calamari Greco:

Sautéed calamari, prepared in a garlic and oil wine sauce, with bruschetta tomatoes, capers, and olives. Topped with toasted bread crumbs.

Sausage, Pepper and Onion:

Sautéed sausage, pepper and onion. Prepared in a sherry wine sauce. Served with crostini

Pumpkin Ravioli:

Pumpkin ravioli, prepared with diced apple and crispy pancetta. Finished in butter sage cream sauce. Topped with walnuts.

Pork Chop Dijon:

Pan seared bone in Cheshire pork chop finished in a honey Dijon cream wine sauce with shiitake mushroom and crispy pancetta. Served with risotto or broccoli

Dolce:

Mini Cannoli

Tiramisu

Cinnamon Gelato

\$35

No substituting. Not valid with other promotions. Dine in only. No sharing!
Portions do not reflect actual menu sizes.

Available Monday—Thursday only



La
Forchetta

